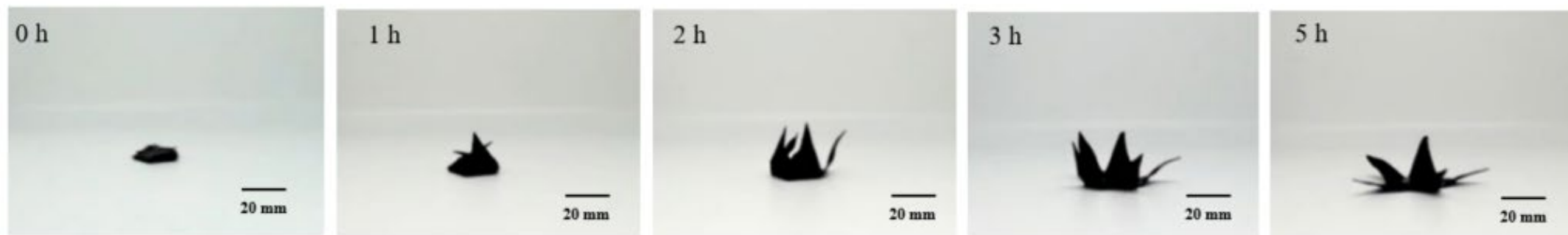


SYMPOSIUM & WORKSHOP: Emerging technologies & smart materials for food nutrition and health

8 November 2024



Structural opening of edible origami at 80% humidity. Photo's by Mengyue and Andrei Terzi (Food Physics, WUR)

WHAT

In collaboration with the VLAG Graduate School and the Centre for Unusual Collaborations, the symposium and workshop aim to bring scientists of different backgrounds and promote interdisciplinary and transdisciplinary collaboration on emerging technologies and smart materials for food nutrition and health.

In the morning, two lectures and four pitch presentations will keep you updated on the latest innovations in the field of smart foods.

In the afternoon, a workshop on transdisciplinary research will be held by the Centre for Unusual Collaboration. The ability to transcend disciplinary boundaries is essential for fostering holistic and integrated approaches to addressing complex challenges. This workshop will be on essential skills and competences for crossing disciplinary boundaries.

WHEN & WHERE

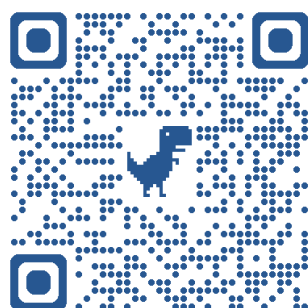
The symposium will take place 8th of November at the Wageningen University, Plaza room, Phenomea (Building 125). Opening is at 9:00.

PARTICIPANTS

Students, PhD candidates and postdocs from all disciplines, as well as professionals from industry and research centres are very welcome. PhD candidates that attend both the symposium and workshop obtain 0.25 ECTS-points.

REGISTRATION

Entrance is free, but for the workshop, registration is required. Please use the QR code provided.



PROGRAM

9:00 – 9:10	Opening
9:10 – 10:00	Role of oil polarity on the interfacial phenomena of surfactants, proteins, and particles at fluid interfaces, Peter Fischer, ETH, Switzerland
10:00 – 10:45	Pitch presentations <ul style="list-style-type: none"> • Dr. Yann de Mey, WUR, Consumer acceptance and risk perception of smart foods (Smart Food project, CUCo) • Michele Tufano, WUR, AI innovations for eating • Mengyue Xu, WUR, designing edible shape-shifting elements for smart origami food (Smart Food project, CUCo) • Dr. Aniek Even, One Planet IMEC, Ingestible technology development from the lab to clinical trials.
10:45–11:00	Coffee Break
11:00–11:50	"Pairing Deep Eutectic Solvents and Emulsions: Why and How?", Ashkan Madadlou, Cork University, Ireland
11:50–14:00	Lunch
14:00–15:30	Workshop: "Practicing competences for interdisciplinary research", Centre for Unusual Collaboration (CUCo)

Organizer

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